HK654200XB

EN User manual

perfekt in form und funktion

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses
- By clients in serviced apartments, holiday apartments and other residential type environments

3. ⚠ SAFETY INSTRUCTIONS

3.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- Make sure that the ventilation space of 2 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.
- The bottom of the appliance can get hot. We recommend to install a non-combustile separation panel under the appliance to prevent access to the bottom.

Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

3.2 Use

WARNING!
Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to “off” after each use. Do not rely on the pan detector.
- Do not use the appliance as a work surface or as a storage surface.
- If there is a crack on the surface, disconnect power supply to prevent the electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.

WARNING!
Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

WARNING!
Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not let objects or cookware fall on the appliance. The surface can be damaged.

- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

3.3 Care and Cleaning

WARNING!
Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

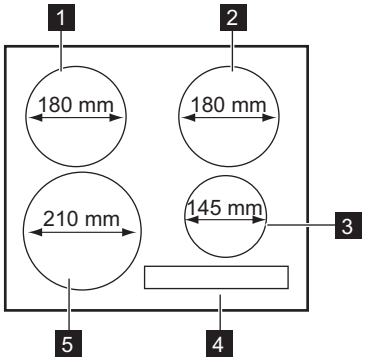
3.4 Disposal

WARNING!
Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

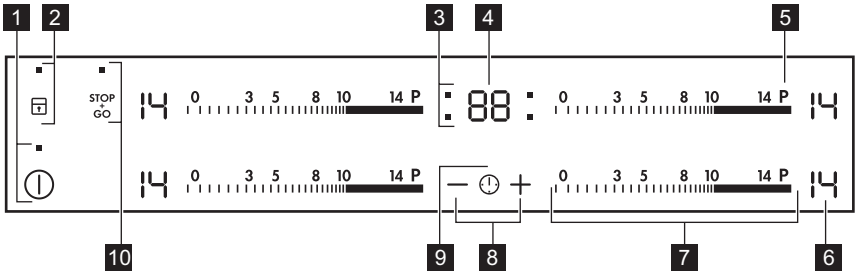
4. PRODUCT DESCRIPTION

4.1 General overview



1 Induction cooking zone
2 Induction cooking zone
3 Induction cooking zone
4 Control panel
5 Induction cooking zone

4.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

	Sensor field	Function
1	⏻	To activate and deactivate the appliance.
2	🔒	To lock / unlock the control panel.
3	Timer indicators of cooking zones.	To show for which of the cooking zones you set the time.
4	The timer display	To show the time in minutes.
5	P	To activate the Power function.
6	A heat setting display	To show the heat setting.
7	A control bar	To set the heat setting.
8	+ / −	To increase or decrease the time.
9	⏲	To set the cooking zone.
10	STOP + GO	To activate and deactivate the STOP +GO function.

4.3 Heat setting displays

Display	Description
0	The cooking zone is deactivated.
1 - 14	The cooking zone operates.
u	The STOP + GO function operates.
A	The Automatic Heat Up function operates.
P	Power function operates.
E + digit	There is a malfunction.
≡ / = / _	OptiHeat Control (3 step Residual heat indicator) : continue cook / stay warm / residual heat.

Display	Description
L	Lock / The Child Safety Device operates.
F	Not correct cookware or too small or no cookware on the cooking zone.
-	The Automatic Switch Off function operates.

4.4 OptiHeat Control (3 step Residual heat indicator)

WARNING!
H \ h \ _ The risk of burns from residual heat!

OptiHeat Control shows the level of the residual heat. The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is hot from the heat of the cookware.

5. DAILY USE

5.1 Activation and deactivation

Touch ⏻ for 1 second to activate or deactivate the appliance.

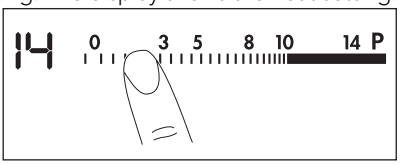
5.2 Automatic Switch Off

The function deactivates the appliance automatically if:

- All cooking zones are deactivated (0).
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sounds some time and the appliance deactivates. Remove the object or clean the control panel.
- The appliance becomes too hot (e.g. when, a saucepan boils dry). Before you use the appliance again, wait for the cooking zone to cool down.
- You use incorrect cookware. The symbol F comes on and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time - comes on and the appliance deactivates. See below.
- The relation between heat setting and times of the Automatic Switch Off function:
  - u , 1 - 3 — 6 hours
  - 4 - 7 — 5 hours
  - 8 - 9 — 4 hours
  - 10 - 14 — 1.5 hours

5.3 The heat setting

Touch the control bar at the heat setting. Move your finger along the control bar to change the setting. Do not release before you have a correct heat setting. The display shows the heat setting.

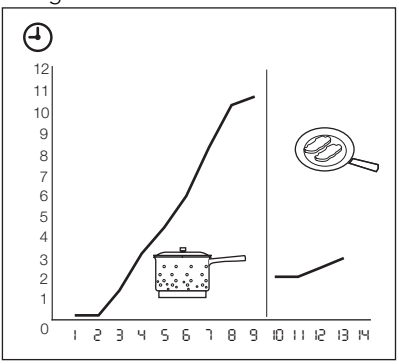


5.4 Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the diagram), and then decreases to the necessary heat setting.
To start the Automatic Heat Up function for a cooking zone:

1. Touch P (P comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds A comes on in the display.

To stop the function change the heat setting.

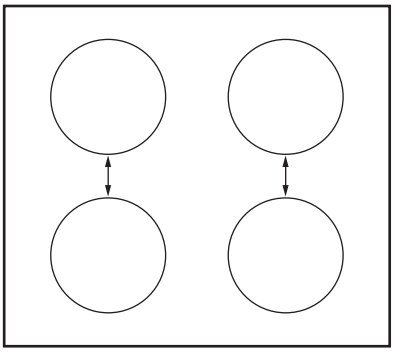


5.5 Power function

The Power function makes more power available to the induction cooking zones. The Power function can be activated for a limited period of time (see Technical Information chapter). After that, the induction cooking zone automatically sets back to highest heat setting. To activate, touch P , [P] comes on. To deactivate, change the heat setting.

5.6 Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. The power in the second cooking zone automatically decreases. The heat setting display for the reduced zone changes between two levels.



5.7 Timer

Count Down Timer

Use the Count Down Timer to set how long the cooking zone operates for only this one time.

Set the Count Down Timer after the selection of the cooking zone.

You can set the heat setting before or after you set the timer.

- **To set the cooking zone:** touch ⏲ again and again until the indicator of a necessary cooking zone comes on.
- **To activate the Count Down Timer:** touch + of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone start to flash slow, the time counts down.
- **To see the remaining time:** set the cooking zone with ⏲ . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.
- **To change the Count Down Timer:** set the cooking zone with ⏲ . Touch + or — .
- **To deactivate the timer:** set the cooking zone with ⏲ . Touch — . The remaining time counts back to 00 . The indicator of the cooking zone goes out. To deactivate you can also touch + and — at the same time.

When the countdown comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

- **To stop the sound:** touch ⏲

CountUp Timer (The count up timer)

Use the CountUp Timer to monitor how long the cooking zone operates.

- **To set the cooking zone (if more than 1 cooking zone operate) :** touch ⏲ again and again until the indicator of a necessary cooking zone comes on.
- **To activate the CountUp Timer:** touch — of the timer UP comes on. When the indicator of the cooking zone starts to flash slow, the time

counts up. The display switches between UP and counted time (minutes).

- **To see how long the cooking zone operates:** set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the time that the cooking zone operates.
- **To deactivate the CountUp Timer:** set the cooking zone with and touch + or − to deactivate the timer. The indicator of the cooking zone goes out.

Minute Minder

You can use the timer as a **Minute Minder** while the cooking zones do not operate. Touch . Touch + or − of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes.

- **To stop the sound:** touch

5.8 STOP+GO

The STOP+GO function sets all cooking zones that operate to the lowest heat setting ( ).
When STOP+GO operates, you cannot change the heat setting.
The STOP+GO function does not stop the timer function.

- **To activate** this function touch STOP+GO . The symbol comes on.
- **To deactivate** this function touch STOP+GO . The heat setting that you set before comes on.

5.9 Lock

When the cooking zones operate, you can lock the control panel, but not . It prevents an accidental change of the heat setting.
First set the heat setting.
To start this function touch . The symbol comes on for 4 seconds.
The Timer stays on.
To stop this function touch . The heat setting that you set before comes on.
When you stop the appliance, you also stop this function.

5.10 The Child Safety Device

This function prevents an accidental operation of the appliance.

To activate The Child Safety Device

- Activate the appliance with . **Do not set the heat settings**.
- Touch for 4 seconds. The symbol comes on.
- Deactivate the appliance with .

To deactivate The Child Safety Device

- Activate the appliance with . **Do not set the heat settings**. Touch for 4 seconds. The symbol comes on.
- Deactivate the appliance with .

To override The Child Safety Device for only one cooking time

- Activate the appliance with . The symbol comes on.
- Touch for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the appliance.
- When you deactivate the appliance with , The Child Safety Device operates again.

5.11 OffSound Control (Deactivation and activation of the sounds)

Deactivation of the sounds

Deactivate the appliance.
Touch for 3 seconds. The displays come on and go out. Touch for 3 seconds. comes on, the sound is on.
Touch + , comes on, the sound is off.
When this function operates, you can hear the sounds only when:

- you touch
- the Minute Minder comes down
- the Count Down Timer comes down
- you put something on the control panel.

Activation of the sounds

Deactivate the appliance.

Touch ⏻ for 3 seconds. The displays come on and go out. Touch 🔒 for 3 seconds. 61 comes on, because the sound is off. Touch +, 60 comes on. The sound is on.

6. HELPFUL HINTS AND TIPS

INDUCTION COOKING ZONES

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

6.1 Cookware for induction cooking zones

Use the induction cooking zones with correct cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if ...

- ... some water boils very quickly on a zone set to the highest heat setting.
- ... a magnet pulls on to the bottom of the cookware.

The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

6.2 The noises during operation

If you can hear

- crack noise: cookware is made of different materials (Sandwich construction).
- whistle sound: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to appliance malfunction.

6.3 Energy saving

How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.

The cooking zone efficiency

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone. For the minimum diameters see the Technical Information chapter.

6.4 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

6.5 The Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear.
When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

It means that the cooking zone with the medium heat setting uses less than a half of its power.

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints	Nominal power consumption
1	Keep warm the food you cooked	as required	Put a lid on a cookware	3 %
1 - 3	Hollandaise sauce, melt: butter, chocolate, gelatine	5 - 25 min	Mix from time to time	3 – 8 %
1 - 3	Solidify: fluffy omelettes, baked eggs	10 - 40 min	Cook with a lid on	3 – 8 %
3 - 5	Simmer rice and milk-based dishes, heating up ready-cooked meals	25 - 50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through	8 – 13 %
5 - 7	Steam vegetables, fish, meat	20 - 45 min	Add some tablespoons of liquid	13 – 18 %
7 - 9	Steam potatoes	20 - 60 min	Use max. ¼ l water for 750 g of potatoes	18 – 25 %
7 - 9	Cook larger quantities of food, stews and soups	60 - 150 min	Up to 3 l liquid plus ingredients	18 – 25 %
9 - 12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through	25 – 45 %
12 - 13	Heavy fry, hash browns, loin steaks, steaks	5 - 15 min	Turn halfway through	45 – 64 %
14	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips			100 %
P	Boil large quantities of water. Power function is activated.			

7. CARE AND CLEANING

Clean the appliance after each use. Always use cookware with clean bottom.

Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a

special scraper for the glass . Put the scraper on the glass surface at an acute angle and move the blade on the surface .

– **Remove after the appliance is sufficiently cool:** limescale rings , water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.

2. Clean the appliance with a moist cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**

8. TROUBLESHOOTING

Problem	Possible cause	Remedy
You cannot activate the appliance or operate it.		Activate the appliance again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	The STOP+GO function operates.	Refer to the chapter "Daily Use".
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The appliance deactivates.	You put something on the sensor field ⏻ .	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is hot.	Let the cooking zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the Automatic Heat Up function.
The heat setting changes between two levels.	The Power management is activated.	Refer to "Power management".

Problem	Possible cause	Remedy
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if necessary.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals (refer to "OffSound control").
[-] comes on	The Automatic Switch Off operates.	Deactivate the appliance and activate it again.
[L] comes on	The Child Safety Device or the Lock function operates.	Refer to the chapter "Daily Use".
[F] comes on	No cookware is on the cooking zone.	Put cookware on the cooking zone.
	Incorrect cookware.	Use the correct cookware.
	The diameter of the bottom of the cookware is too small for the cooking zone.	Move cookware to a smaller cooking zone.
[E] and number comes on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If [E] comes on again, speak to the service centre.
[E4] comes on	There is an error in the appliance because a cookware boils dry. The overheating protection for the cooking zones and the Automatic Switch Off operate.	Deactivate the appliance. Remove the hot cookware. After approximately 30 seconds, activate the cooking zone again. If the cookware was the problem, the error message goes out of the display, but the residual heat indicator can stay. Let the cookware become sufficiently cool and refer to "Cookware for the induction cooking zone" to see if your cookware is compatible with the appliance.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in

the corner of the glass surface) and an error message that comes on.
Make sure, you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

9. INSTALLATION INSTRUCTIONS

WARNING!
Refer to the Safety chapters.

Before the installation

Before the installation of the appliance, record the information below from the rating plate. The rating plate is on the bottom of the appliance casing.

- Model .....
- PNC .....
- Serial number .....

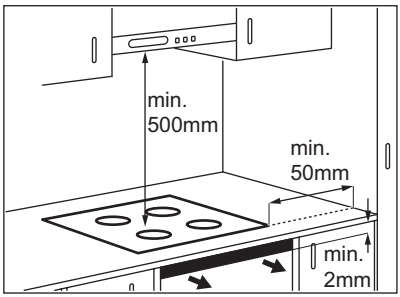
9.1 Built-in appliances

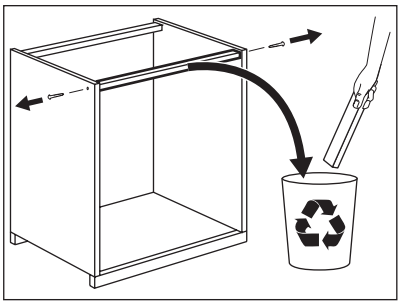
- Only use the built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.

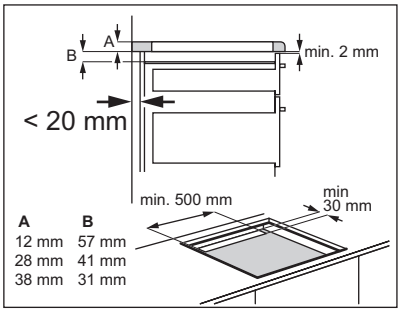
9.2 Connection cable

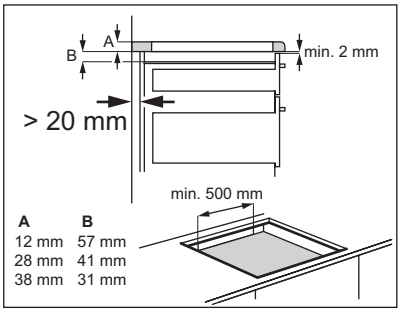
- The appliance is supplied with the connection cable.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak to your local Service Centre.

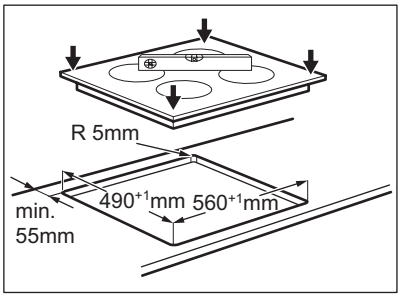
9.3 Assembly

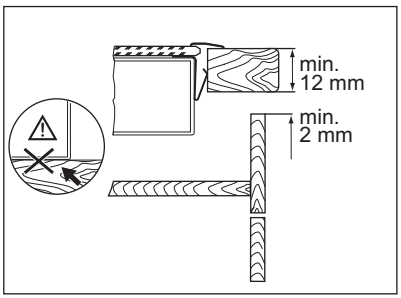


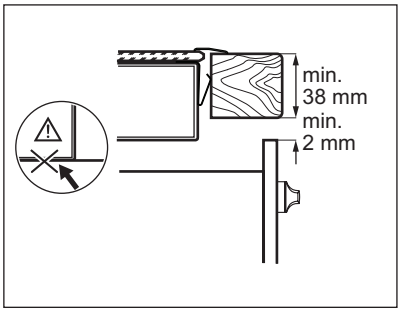


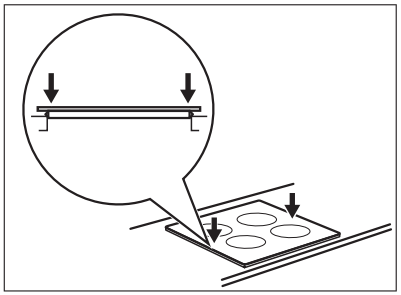


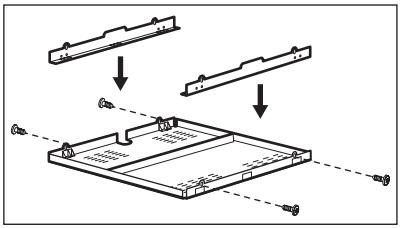












If you use a protection box (an additional accessory[1)]), the front airflow space of 2 mm and protective floor directly below the appliance are not necessary.
You can not use the protection box if you install the appliance above an oven.

1) The protection box accessory may not be available in some countries. Please contact your local supplier.

10. TECHNICAL INFORMATION

Modell HK654200XB	Prod.Nr. 949 595 024 01
Typ 58 GAD D5 AU	220 - 240 V 50 - 60 Hz
Induction 7.4 kW	Made in Germany
Ser.Nr.	7.4 kW
AEG	

Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]	Power Function activated [W]	Power function maximum duration [min]	Minimum cookware diameter [mm]
Right rear — 180 mm	1800 W	2800 W	10	145
Right front — 145 mm	1400 W	2500 W	4	125
Left rear — 180 mm	1800 W	2800 W	10	145
Left front — 210 mm	2300 W	3700 W	10	180

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

11. WARRANTY

AEG

FOR SALES IN AUSTRALIA AND NEW ZEALAND
ALL AEG BRANDED APPLIANCES
This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
   - **a)** 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
   - **b)** 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
   - **c)** 'Appliance' means any AEG product purchased by you accompanied by this document;
   - **d)** 'ASC' means AEG' authorised serviced centres;
   - **e)** AEG is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot, NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
   - **f)** 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation

when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;

g) 'Warranty Period' means:

- where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects in Australia and New Zealand for 60 months, following the date of original purchase of the Appliance;
- this Appliance is not designed for commercial use and therefore no warranty applies in this case;

h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. During the Warranty Period AEG or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. AEG or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of AEG. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

4. Parts and Appliances not supplied by AEG are not covered by this warranty.

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from AEG or its ASC. If you reside outside of the service area, you will bear the cost of:

a) travel of an authorised representative;

b) transportation and delivery of the Appliance to and from AEG or its ASC,

In all instances, unless the Appliance is transported by AEG or an AEG authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from AEG or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty.

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. AEG is not liable in the following situations (which are not exhaustive):

a) the Appliance is damaged by:

- accident
- misuse or abuse, including failure to properly maintain or service
- normal wear and tear
- power surges, electrical storm damage or incorrect power supply
- incomplete or improper installation
- incorrect, improper or inappropriate operation
- insect or vermin infestation
- failure to comply with any additional instructions supplied with the Appliance;

b) the Appliance is modified without authority from AEG in writing;

c) the Appliance's serial number or warranty seal has been removed or defaced;

d) the Appliance was serviced or repaired by anyone other than AEG, an authorised repairer or ASC.

8. This warranty, the contract to which it relates and the relationship between you and AEG are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the

Consumer Guarantee Act does not apply.

9. To the extent permitted by law, AEG excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by AEG in Australia, the Appliances come with a guarantee by AEG that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, AEG shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. For Appliances and services provided by AEG in New Zealand, the Appliances come with a guarantee by AEG pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
13. To enquire about claiming under this warranty, please follow these steps:
    a) carefully check the operating instructions, user manual and the terms of this warranty;
    b) have the model and serial number of the Appliance available;
    c) have the proof of purchase (eg an invoice) available;
    d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, AEG and its ASC may exchange information in relation to you to enable AEG to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in point 13 above have been followed.

SERVICE AUSTRALIA

AEG

www.aeg.com/au

FOR SERVICE
or to find the address of your nearest state service centre in Australia
PLEASE CALL 1300 363 664
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS
or to find the address of your nearest state spare parts centre in Australia
PLEASE CALL 13 13 50
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND

AEG

FOR SERVICE
or to find the address of your nearest authorised service centre in New Zealand
FREE CALL 0800 10 66 10
OR EMAIL customercare@electrolux.co.nz
(New Zealand only)

FOR SPARE PARTS
or to find the address of your nearest state spare parts centre in New Zealand
FREE CALL 0800 10 66 20
OR EMAIL customercare@electrolux.co.nz
(New Zealand only)

12. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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